

## EATING AND ETHICS IN SHAKESPEARE'S ENGLAND

David B. Goldstein argues for a new understanding of Renaissance England from the perspective of communal eating. Rather than focusing on traditional models of interiority, choice, and consumption, Goldstein demonstrates that eating offered a central paradigm for the ethics of community-formation. The book examines how sharing food helps build, demarcate, and destroy relationships – between eater and eaten, between self and other, and among different groups. Tracing these eating relations from 1547 to 1680 – through Shakespeare, Milton, religious writers, and recipe-book authors – Goldstein shows that to think about eating was to engage in complex reflections about the body's role in society. In the process, he radically rethinks the communal importance of the Protestant Eucharist. Combining historicist literary analysis with insights from social science and philosophy, the book's arguments reverberate well beyond the Renaissance. Ultimately, *Eating and Ethics* forces us to rethink our own relationship to food.

DAVID B. GOLDSTEIN is Associate Professor of English at York University in Toronto. He writes on issues related to Shakespeare, early modern and Renaissance literature, food studies, and contemporary poetry. He has received numerous grants and awards, including fellowships at the Huntington Library, the Lilly Library, and the University of Wisconsin-Madison. A former food magazine editor and restaurant critic, he is also a widely published poet.

# EATING AND ETHICS IN SHAKESPEARE'S ENGLAND

DAVID B. GOLDSTEIN



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*For my parents, who taught me how to eat.  
For Mindy, Noa, and Micah, my constant commensals.*

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